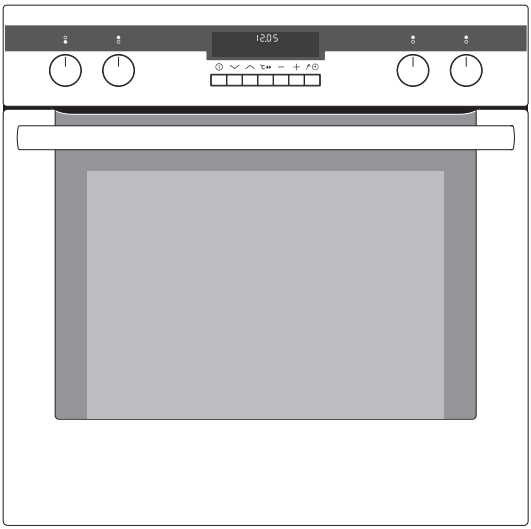
COMPETENCE E8931-4

Built-In Electric Oven

Operating Instructions



Dear Customer,

Please read these user instructions carefully and keep them to refer to later.
Please pass the user instructions on to any future owner of the appliance.

The following symbols are used in the text:

Safety instructions
Warning! Information that affects your personal safety.
Important! Information that prevents damage to the appliance.

Useful tips and hints

Environmental information

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⚠ Safety instructions

CE This appliance conforms with the following EU Directives:
– 73/23/EEC dated 19.02.1973 Low Voltage Directive
– 89/336/EEC dated 03.05.1989 EMC Directive inclusive of Amending Directive 92/31/EEC
– 93/68/EEC dated 22.07.1993 CE Marking Directive

Electrical safety

- This appliance must be only connected by a **registered electrician**.
- In the event of a fault or damage to the appliance: Take the fuses out or switch off.
- **Repairs** to the appliance must only be carried out by **qualified service engineers**. Considerable danger may result from improper repairs. If repairs become necessary, please contact our Customer Services or your dealer.

Child Safety

- Never leave children unsupervised when the appliance is in use.

Safety whilst Using

- This appliance is intended to be used for cooking, roasting and baking food in the home.
- Take care when connecting electric appliances to sockets nearby. Do **not** allow connecting leads to come into contact with or to catch beneath the hot oven door.
- **Warning: Risk of burns!** The interior of the oven becomes hot during use.
- Using ingredients containing alcohol in the oven may create an alcohol-air mixture that is easily ignited. In this case, open the door carefully. Do not have embers, sparks or naked flames in the vicinity when opening the door.

ⓘ **Information on acrylamides**
According to the latest scientific knowledge, intensive browning of food, especially in products containing starch, can constitute a health risk due to acrylamides. Therefore we recommend cooking at the lowest possible temperatures and not browning foods too much.

How to avoid damage to the appliance

- Do not line the oven with aluminium foil and do not place baking trays, pots, etc. on the oven floor, as the heat that builds up will damage the oven enamel.
- Fruit juices dripping from the baking tray will leave stains, which you will not be able to remove. For very moist cakes, use a deep tray.
- Do not put any strain on the oven door when open.
- Never pour water directly into the oven when it is hot. This could cause damage to or discoloration of the enamel.
- Rough handling, especially around the edges of the front panel, can cause the glass to break.
- Do not store any flammable materials inside the oven. These could ignite when the oven is switched on.
- Do not store any moist foods inside the oven. This could damage the oven enamel.

Note on enamel coating

Changes in the colour of the oven's enamel coating as a result of use do not affect the appliance's suitability for normal and correct use. They therefore do not constitute a defect in the sense of the warranty law.

Disposal

Packaging material
The packaging materials are environmentally friendly and can be recycled. The plastic components are identified by markings, e.g. >PE<, >PS<, etc. Please dispose of the packaging materials in the appropriate container at the community waste disposal facilities.

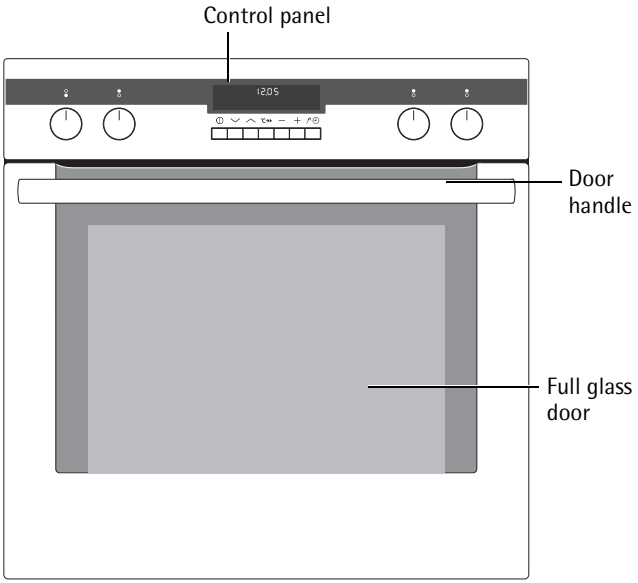
Old appliance

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

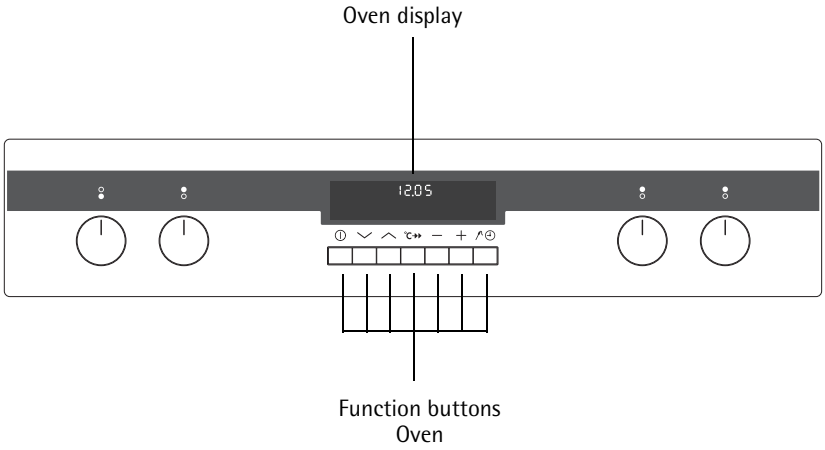
Warning: So that the old appliance can no longer cause any danger, make it unusable before disposing of it.
To do this, disconnect the appliance from the mains supply and remove the mains cable from the appliance.

Description of the Appliance

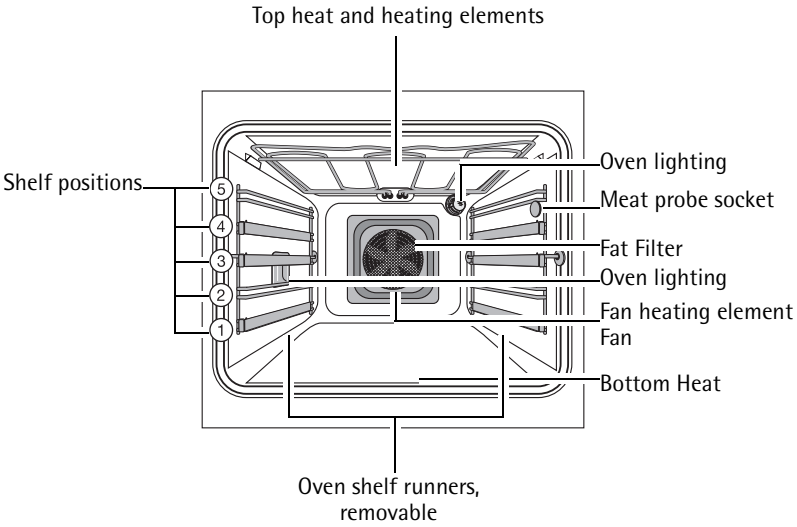
General Overview



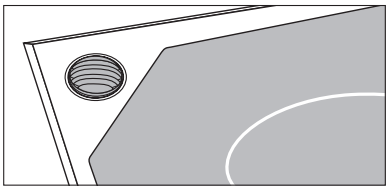
Control Panel



Oven Features

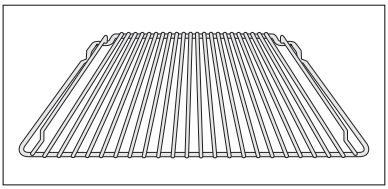


Oven steam vent
The steam from the oven is fed directly upwards via the duct in the rear of the cooking surface.

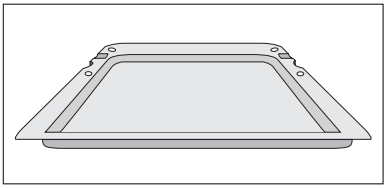


Oven accessories

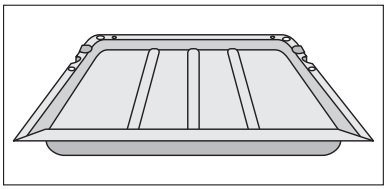
Combination shelf
For dishes, cake tins, items for roasting and grilling.



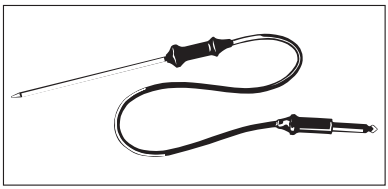
Baking tray
For cakes and biscuits.



Drip pan
For roasting or for collecting fat



Meat probe
For determining exactly how far joints of meat are cooked.

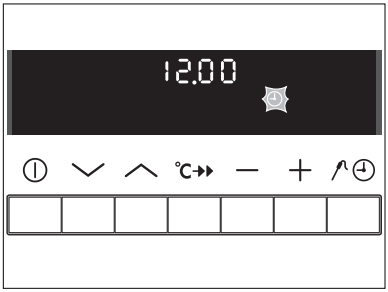


Before Using for the first time

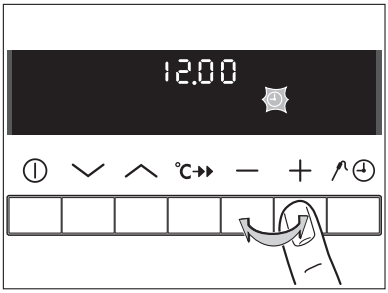
Setting and changing the time

The oven only operates when the time has been set.

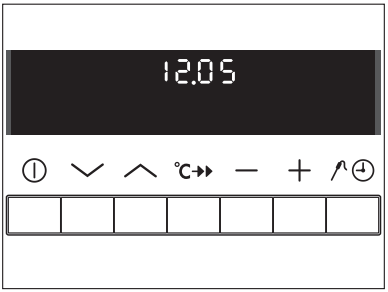
When the appliance is connected to the electrical supply or when there has been a power cut, Time flashes automatically.



1. To change a time that has already been set, first press the On/Off button. Then press the Selection button repeatedly until Time flashes.
2. Using the + or − button, set the current time.



After approx. 5 seconds, the clock stops flashing and the clock displays the time of day set.



The appliance is now ready to use.

The time can only be modified, if the child safety device is deactivated, neither of the clock functions Cook time or End time nor any oven functions are set.

Initial cleaning

Clean the oven before using it for the first time.

Important: Do not use caustic or abrasive cleaning agents! These can damage the oven surfaces.

For the metal surfaces, use commercially available cleaning agents.

1. Open the oven door.
   The oven light is lit.
2. Remove all oven accessories, and clean them with warm water and a scouring agent.
3. Wash the oven in the same way, and wipe dry.
4. Wipe the front of the appliance with a damp cloth.

Using the Rings

Also refer to the operating instructions for your built-in hob. It contains important information on ovenware, operation, cleaning and care. The following description does not apply to induction cooking zones.

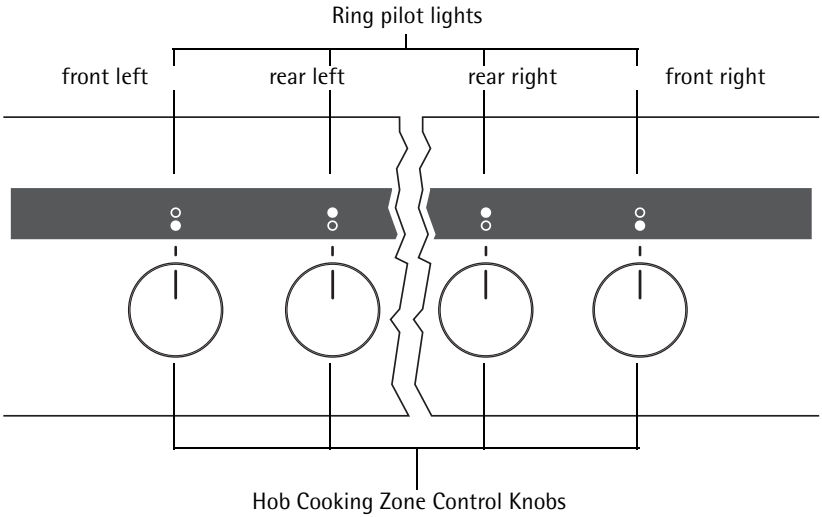
Heat settings

- You can set the heat settings from 1 -9.
- You can set intermediate settings between 2 and 7.
- In addition each of the ring switches is fitted with an automatic warm up function.

≀≀≀ =Keep warm setting
1 = lowest power
9 = highest power
A = Automatic warm up function

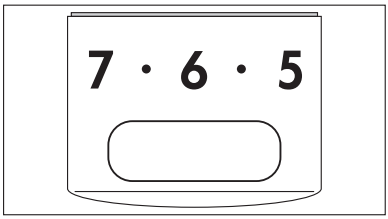
Switch the cooking zone off approx. 5-10 minutes before cooking is finished to make use of the residual heat. This saves electricity.

The cooker has **pop-up ring switches**.
Press the ring switch to use it. The switch will then pop up.

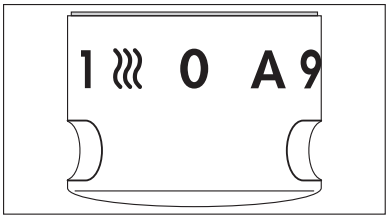


Setting the heat setting

1. Switch on the appliance with the On/Off ⏻ button.
2. When getting up to heat/searing food, select a high heat setting.



3. To end the cooking process, turn back to the Off position.



ⓘ The respective ring switch and the corresponding pilot light are lit while the ring is operating.

Cooking with the automatic warm up function

When cooking with the automatic warm up function, the cooking zone works with full power for a certain amount of time and then switches back to the heat setting set to continue cooking.

1. To switch on the automatic warm up period, turn the ring switch clockwise as far as it will go.
2. Then turn the ring switch back to the desired heat setting for the continuing cooking period.
3. To end the cooking process, turn back to the "0" position.

ⓘ If you select a higher heat setting during the warming up time, e. g. turning from "3" up to "6", the time that has already elapsed for the warming up period is taken into consideration. If you select a lower heat setting, the warm up period will end immediately.

ⓘ You can end the automatic warm up function early by turning the ring switch back to the Off position and then setting the required heat setting for the continuing cooking period again.

Warming up times when cooking with the automatic warm up function

Switch setting:	Warming up time with the automatic warm up function
A and 9	no automatic warm up function
A and 8	4.5 minutes
A and 7	3.5 minutes
A and 6·	3 minutes
A and 6	2 minutes
A and 5·	12.5 minutes
A and 5	10 minutes
A and 4·	8 minutes
A and 4	6.5 minutes
A and 3·	5.5 minutes
A and 3	5 minutes
A and 2·	3 minutes
A and 2	2 minutes
A and 1	1 minutes
A and ≋	0.5 minutes

When cooking with the appliance for the first few times, take careful note of how it performs. This will help you decide which heat settings are best for "your cookware" and "your recipes and quantities".

Safety cut-out function for the rings

If one of the rings is not switched off after a certain period of time or the cooking setting is not altered, the ring will automatically switch itself off.

The ring switch light is switched off.

The rings switch themselves off for:

- Heat settings 1 - ·2 after 6 hours
- Heat settings 3 - 4 after 5 hours
- Heat settings ·4 - ·5 after 4 hours
- Heat settings 6 - 9 after 1.5 hours

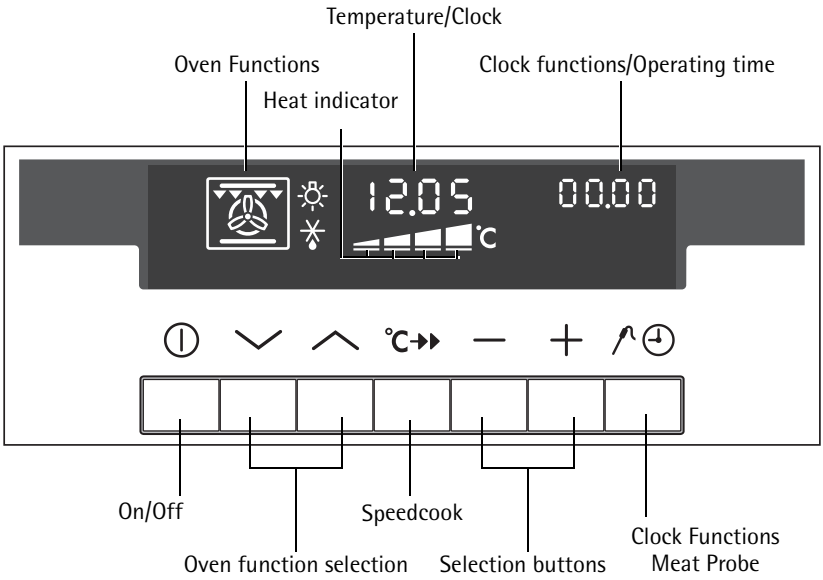
Starting up after a safety cut-out

To start up again after a safety cut-out, turn the ring switch that is turned on to the Off position.

After that the ring is ready to use again.

Using the Oven

The Electronic Oven Control

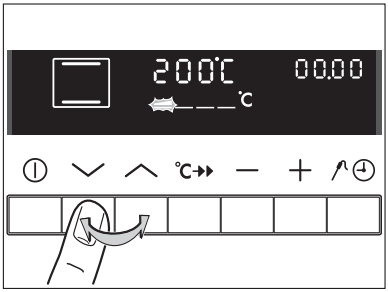


General instructions

- Always switch the appliance on first by pressing the On/Off button.
- When the selected function is lit, the oven begins to heat up or the time set begins to count down.
- The Operating time display shows how long the oven has been operating. This display can only be seen if none of the clock functions Countdown, Cook time or End time are set.
- The oven light is switched on as soon as an oven function is selected.
- When the selected temperature is reached, an audible signal sounds.
- Switch off the oven using the On/Off button.

Selecting the oven function

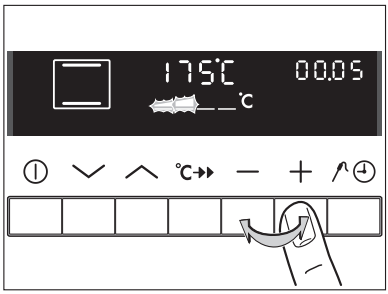
1. Switch on the appliance with the On/Off ⏻ button.
2. Press the ﹀ or ﹀ button repeatedly until the desired oven function appears.
   - A suggested temperature appears on the temperature display.
   - If the suggested temperature is not changed within approx. 5 seconds, the oven begins to heat up.



The oven function can be changed while the oven is working.

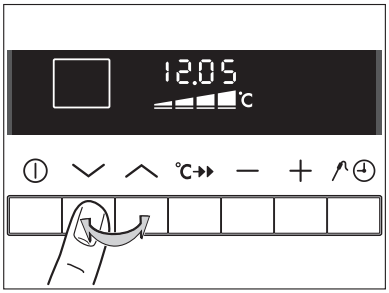
Changing the oven temperature

Press the + or − button, to raise or lower the temperature.
The setting changes in steps of 5 °C.



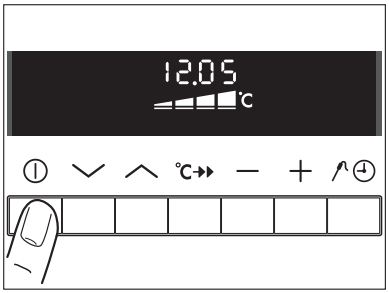
Switching off the oven function

To switch off the oven, press ﹀ or ﹀ button repeatedly until no oven function is displayed any more.



Switching off the oven

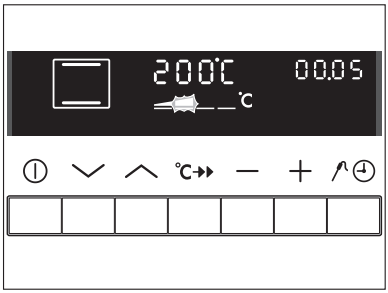
Switch off the appliance using the On/Off ⏻ button.



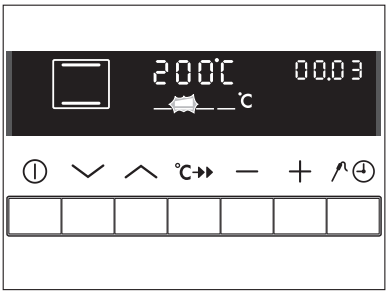
Cooling fan
The fan switches on automatically in order to keep the appliance's surfaces cool. When the oven is switched off, the fan continues to run to cool the appliance down, then switches itself off automatically.

Heat indicator

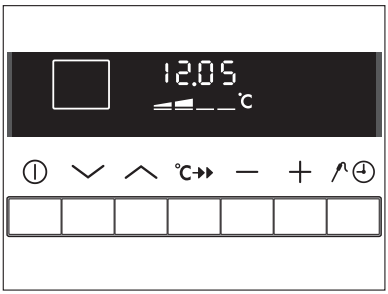
Indicates warming up
When the oven function has been **switched on** the bars that slowly light up one after the other indicate how far the oven has heated up.



Speedcook indicator
When the **Speedcook °C→» function** has been switched on, the bars that flash one after the other indicate that fast heating is working.



Residual heat indicator
When the oven function has been **switched off**, the bars that are still lit indicate the remaining residual heat in the oven.



Speedcook

After an oven function is selected, with the use of the additional function Speedcook °C→▸▸ the empty oven can be pre-heated in a relatively short time.

Important: Do not put the food to be cooked into the oven, **until Speedcook is completed** and the oven is operating using the desired function.

1. Set the desired oven function (e. g. Conventional ⎕). If necessary, change the suggested temperature.
2. Press the Speedcook °C→▸▸ button. The symbol °C→▸▸ lights up:

   The bars flashing one after another show that Speedcook is operating.

   When the temperature set is reached, the bars of the heat indicator light up. An audible signal sounds. The symbol °C→▸▸ goes out.

   The oven now continues heating according to the pre-set oven function and temperature. You can now place the food in the oven.

The Speedcook °C→▸▸ function can be switched on with the oven functions Professional hot air ⎕, Al Gusto hot air ⎕, Conventional ⎕ and Rotitherm ⎕.

Oven Functions

The oven has the following functions:

Oven function		Application	Heating element/ fan
	Professional hot air	For **baking** on **up to three oven levels** at the same time. Set the oven temperatures 20-40 °C lower than when using Conventional.	Top heat, bottom heat, rear wall heating element, fan
	Al Gusto hot air	For baking on one oven level dishes that require **more intensive browning and a crispy base**. Set the oven temperatures 20-40 °C lower than when using Conventional.	Bottom heat, rear wall heating element, fan
	Low temperature cooking	For preparing especially tender, succulent roasts.	Top heat, bottom heat, rear wall heating element, fan
	Conventional	For **baking** and **roasting** on **one oven level**.	Top heat, bottomheat
	Rotitherm	For **roasting** larger joints of meat or poultry on one level. The function is also suitable for **gratinating** and **browning**.	Grill, top heat, fan
	Dual grill	For **grilling** flat foodstuffs in **large quantities** and for **toasting**.	Grill, top heat
	Grill	For **grilling** flat foodstuffs placed in the **middle of the grill** and for **toasting**.	Grill
	Keep warm	To keep dishes warm.	Top heat, bottom heat
	Defrost	For **defrosting** e. g. flans and gateaux, butter, bread, fruit or other **frozen foods**.	Fan
	Bottom heat	For **baking** cakes with **crispy or crusty bases**.	Bottom heat

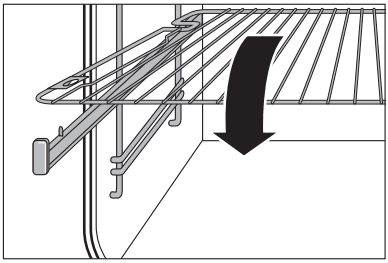
Inserting combination shelf, baking tray and roasting tray

Anti-tip device

All insertable components have a small curved indentation on their left and right edges. This indentation serves as an anti-tip device and must always point towards the back of the oven.

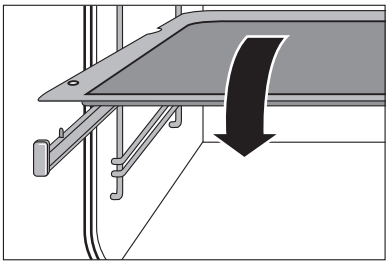
Inserting combination shelf:

Insert combination shelf so that the two guide bars point downwards. Insert the combination shelf onto the oven shelf runners so that the two holes engage onto the retaining pins on the telescopic runners.



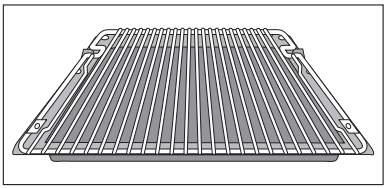
Inserting baking tray, roasting tray:

Insert trays so that the anti-tip device is pointing towards the back of the oven. Insert the trays onto the telescopic runners so that the two holes engage onto the front retaining pins on the telescopic runners.



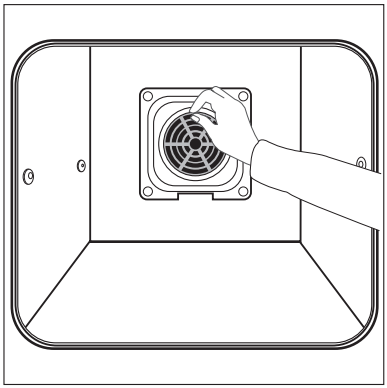
Inserting combination shelf and roasting tray:

When using combination shelf and roasting tray together, insert the shelf's anti-tip device exactly into the indentations in the tray.



To make it easier to insert the insertable component when runners are extended to different extents, lay the insertable component onto the runners, push it in as far as the stop and then lower it onto the retaining pins at the front.

Inserting/Removing the Grease Filter



Only use the grease filter when roasting to protect the rear heating elements from fat splashes.

Inserting the grease filter
Hold the grease filter by the grip and insert the two mounts downwards into the opening on the rear wall of theoven (fan opening).

Taking out the grease filter
Hold the grease filter by the grip and unhook it.

Meat probe

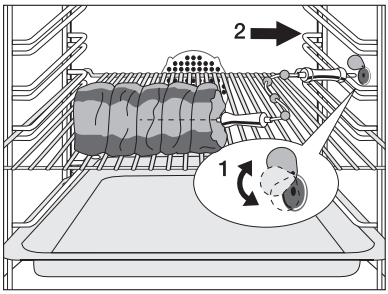
For switching off the oven when the temperature at the centre of a roast reaches a set temperature.

There are two temperatures to be set:

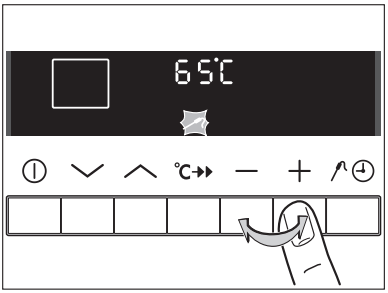
– The oven temperature: see Roasting Table
– The core temperature: See Meat probe Table

Important: Only the meat probe supplied may be used. If replacing, please use only original replacement parts.

1. Switch on the oven with the On/Off ⏻ button.
2. Push the tip of the meat probe right into the meat so that the tip is in the centre of the meat.
3. Insert the meat probe plug into the socket on the oven side wall as far as it will go.

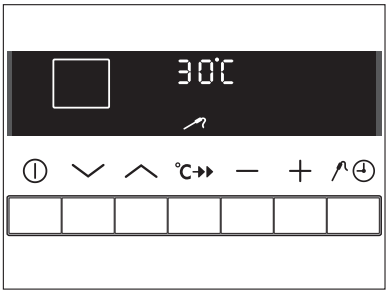


4. Using the + or − button set the desired core temperature.



The display changes to the current core temperature

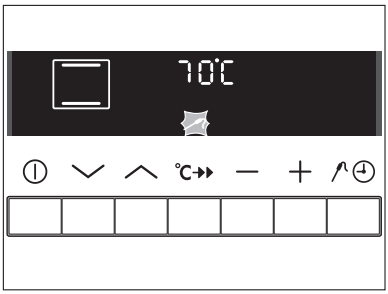
If the current core temperature has already been displayed, before the desired core temperature is set, then press the Selection button repeatedly, until the Meat probe function flashes and then carry out the setting.



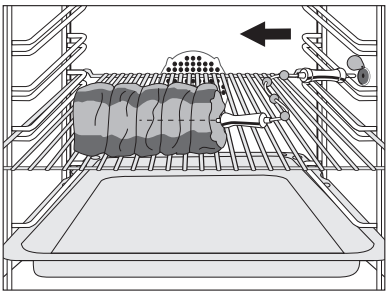
The core temperature is displayed from 30°C.

5. Select the desired oven function and temperature.

As soon as the core temperature set is reached, an audible signal sounds and the oven switches itself off automatically.



6. To switch off the signal, press any button.



Warning: The meat probe is hot. There is a risk of being burned when removing the plug and the tip of the meat probe.

7. Remove the meat probe's plug from the socket and take the meat out of the oven.

8. Switch off appliance.

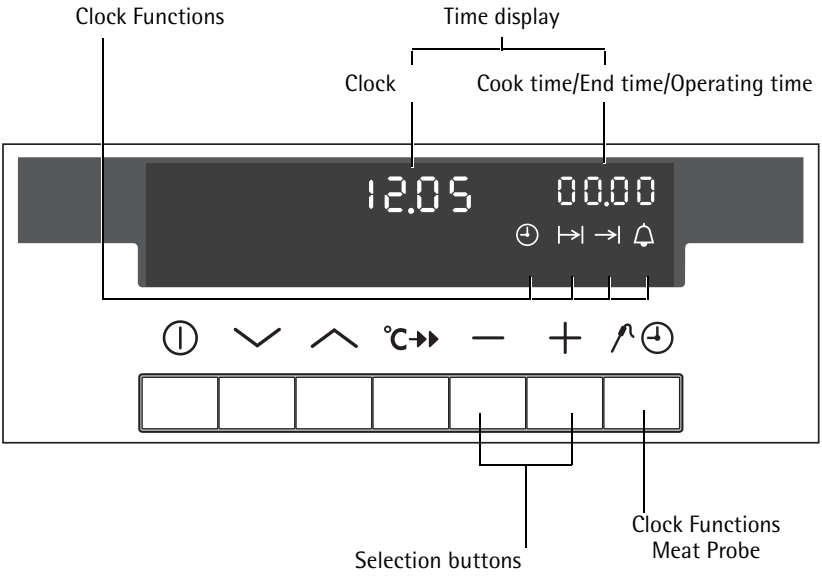
Checking or changing the core temperature

– Press the Selection button repeatedly until the Meat probe function flashes and the core temperature set appears in the display.
– If necessary, change the temperature using + or −.

Checking or changing the oven temperature

– If necessary, change the temperature using + or −.

Clock Functions



Countdown
To set a countdown. A signal sounds after the time has elapsed.
This function does not affect the functioning of the oven.

Cook time
To set how long the oven is to be in use.

End time
To set when the oven is to switch off again.

Time
To set, change or check the time
(See also section "Before Using for the First Time").

How to use the clock functions

- After a clock function has been selected, the corresponding function flashes for about 5 seconds. During this period, the desired times can be set or modified using the + or − button.
- When the desired time has been set, the function continues to flash for approx. 5 seconds. After that the function is then lit. The set time begins to run.

Checking the time set or remaining

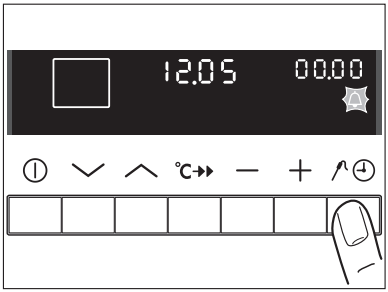
Press the Selection button repeatedly, until the appropriate clock function flashes and the time set or remaining is displayed.

Using residual heat with the Cook time and End time clock functions

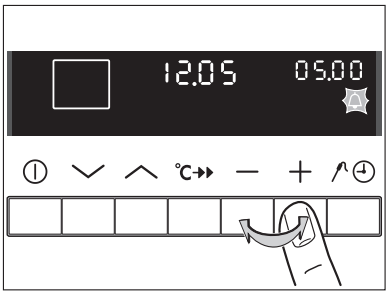
When the Cook time and End time clock functions are used, the oven switches the heating elements off, when 90% of the time set or calculated has elapsed. The residual heat present is used to continue the cooking process until the time set has elapsed (3 to 20 mins.).

Countdown 🔔

1. Press the Selection ⏲ button repeatedly until Countdown 🔔 flashes.



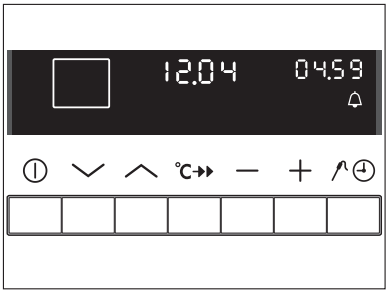
2. Set the desired Countdown using the + or − button (max. 99.00 minutes).



After about 5 seconds the display shows the time remaining.

Countdown 🔔 lights up.

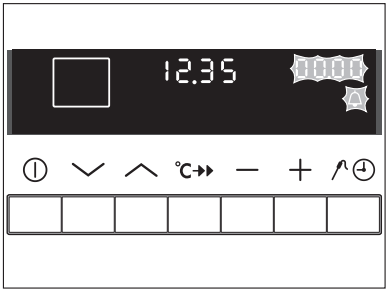
When 90% of the time set has elapsed, an audible signal sounds.



When the time has elapsed, an audible signal sounds for 1 minute. "00.00" and Countdown 🔔 flash.

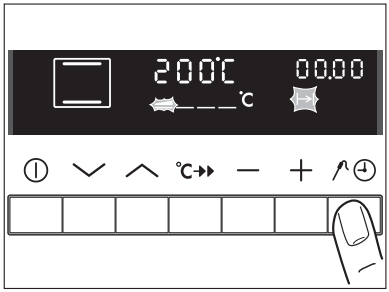
To stop the flashing and the audible signal:

Press any button.

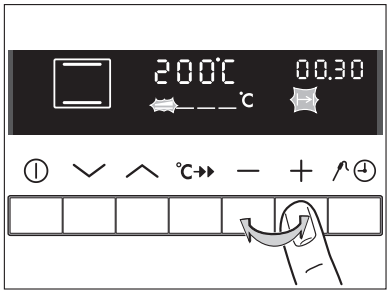


Cook time ⊢|

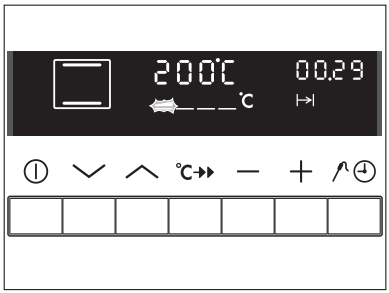
1. Select the oven function and temperature.
2. Press the Selection ⏲ button repeatedly until Cook time ⊢| flashes.



3. Set the desired cooking time using the + or − button (max. 09.59 hours).

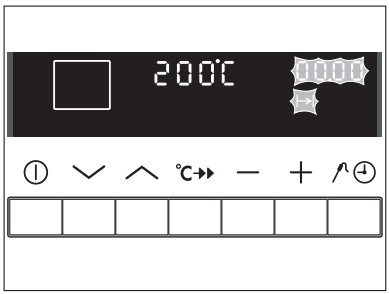


Cook time ⊢| lights up.



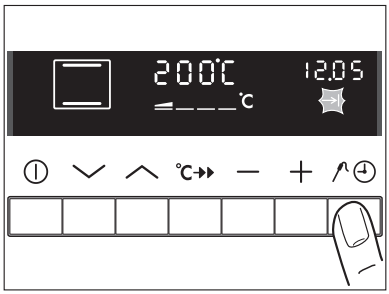
When the time has elapsed, "00.00" and Cook time ⊢| flash.
An audible signal sounds for 2 minutes.
The oven switches itself off.

To stop the flashing and the audible signal:
Press any button.

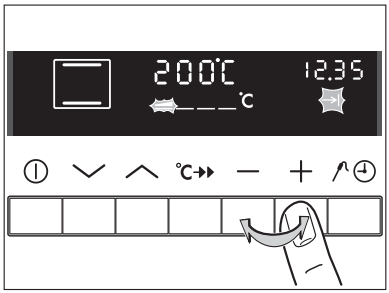


End time [→|]

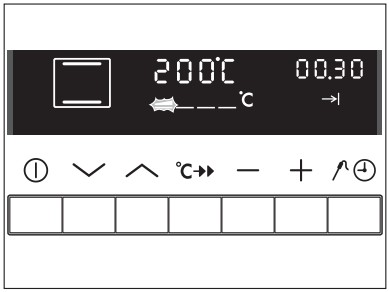
1. Select the oven function and temperature.
2. Press the Selection [⏲] button repeatedly until End time [→|] flashes.



3. Using the [+] or [−] button set the desired switch-off time.

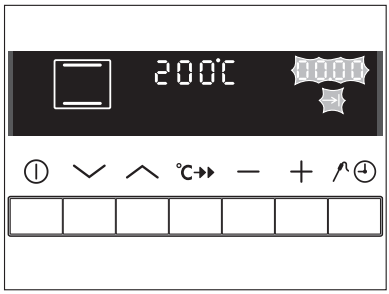


End time [→|] lights up and the cook time calculated is displayed.



When the time has elapsed, "00.00" and End time [→|] flash.
An audible signal sounds for 2 minutes.
The oven switches itself off.

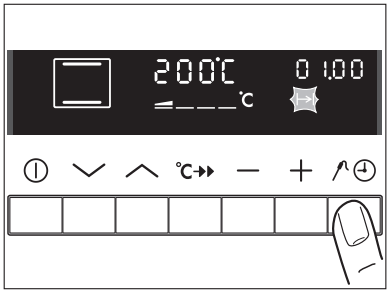
To stop the flashing and the audible signal:
Press any button.



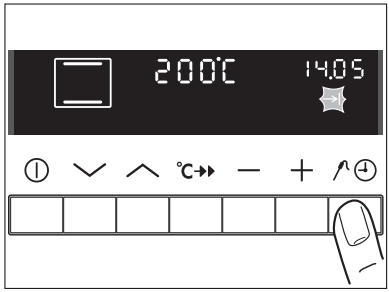
Cook time ⊢ and End time ⊣ combined

Cook time ⊢ and End time ⊣ can be used at the same time, if the oven is to be automatically switched on and off at a **later time**.

1. Select the oven function and temperature.
2. Using the Cook time ⊢ function, set the time that the dish needs to cook,
   for example: 1 hour.



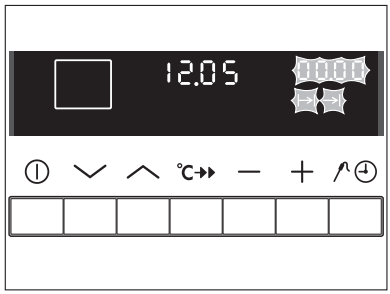
3. Using the End time ⊣ function, set the time at which the dish should be ready,
   for example: 14:05.



Cook time ⊢ and End time ⊣ light up.

The oven switches on automatically at the time calculated,
for example: at 13:05.

When the Cook time set has elapsed, an audible signal sounds for 2 minutes and the oven switches itself off,
for example: at 14:05.



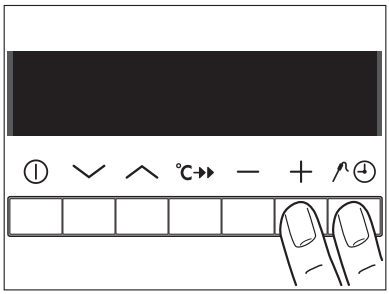
Other functions

Switching off the display

You can save energy by switching off the clock display.

Switching off the clock display

1. If required, switch off the appliance using the On/Off ⏻ **button**.
2. Press the Selection ⏲ button and the + button at the same time until the display goes out.



As soon as the oven is switched on again, the display comes on automatically.
When the appliance is switched off again, the clock display goes out again.
To have the clock display on permanently again, you must set the clock again.

Switching on the clock display

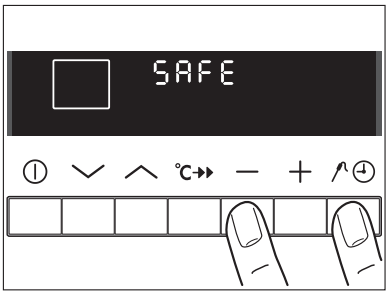
1. If required, **switch off** the appliance using the On/Off ⏻ button.
2. Press the Selection ⏲ button and the + button at the same time until the display is visible again.

Child safety device

As soon as the child safety device is set, the appliance can no longer be switched on.

Activating the child safety device

1. If necessary, **switch on** the appliance using the On/Off ⏻ button. **No oven function must be selected.**
2. Press and hold the Selection 🕒 and — buttons at the same time, until "SAFE" appears in the display.
   The child safety device is now set.



Cancelling the child safety device

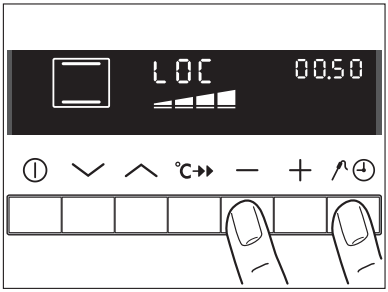
1. If necessary, switch on the appliance using the On/Off ⏻ button.
2. Press and hold the Selection 🕒 and — buttons at the same time, until "SAFE" disappears from the display.
   The child safety device is now cancelled and the appliance is again ready for use.

Button lock

To ensure that oven functions set are not accidentally altered.

Activating the button lock

1. If necessary, **switch on** the appliance using the On/Off ⏻.
2. Select the oven function.
3. Press and hold the Selection 🕒 and — buttons at the same time, until "LOC" appears in the display.
   The button lock is now engaged.



Cancelling the button lock

Press and hold the Selection 🕒 and — buttons at the same time, until "LOC" disappears from the display.

The button lock is automatically lifted when the oven function is switched off.

Oven safety cut-out

If not switched off after a certain time, or if the temperature is not modified, the oven switches off automatically.
The last temperature set flashes in the temperature display.

The oven switches off when the oven temperature is:

30 - 120°C	after	12.5 hours
120 - 200°C	after	8.5 hours
200 - 250°C	after	5.5 hours
250 - max°C	after	3.0 hours

Switching on after a safety cut-out

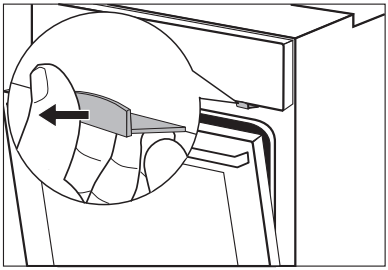
Switch the oven off completely.
It can then be switched on again.

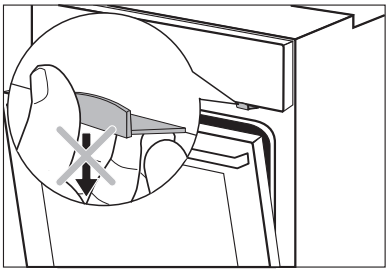
The safety cut-out is cancelled if the clock function Cook time ⊢| or End time →| is set.

Mechanical Door Lock

When the appliance is delivered, the door lock is deactivated.

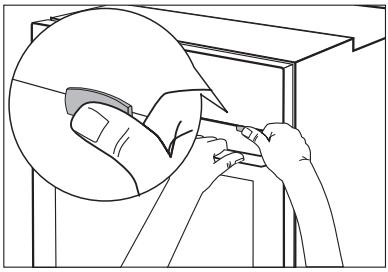
Activate the door lock
Pull the safety catch forwards until it locks in place.





Open the oven door:

1. Shut the door.
2. Press the safety catch and keep it depressed.
3. Open the doors.



Close the oven door
Close the door without pressing the safety catch.

Deactivating the door lock
Press the safety catch back into the panel.

Switching off the appliance does not cancel the mechanical door lock.

Uses, Tables and Tips

Cooking table

The information given in the following table is for guidance only.

Heat setting	Cooking-process	suitable for	Cooking time	Tips/Hints
0		Residual heat, Off position		
≀≀≀	**Keeping food warm**	Keeping cooked foods warm	as required	Cover
1-2	**Melting**	Hollandaise sauce, melting butter, chocolate, gelatine	5-25 mins.	Stir occasionally
	Solidifying	Fluffy omelettes, baked eggs	10-40 mins.	Cook with lid on
2-3	**Simmering on low heat**	Simmering rice and milk-based dishes Heating up ready-cooked meals	25-50 mins.	Add at least twice as much liquid as rice, stir milk dishes part way through cooking
3-4	**Steaming Braising**	Steaming vegetables, fish braising meat	20-45 mins.	With vegetables add only a little liquid (a few tablespoons)
4-5	**Boiling**	Steaming potatoes	20-60 mins.	Use only a little liquid, e. g.: max. 1/4 l water for 750 g potatoes
		Cooking larger quantities of food, stews and soups	60-150 mins.	Up to 3 l liquid plus ingredients
6-7	**Gentle Frying**	Frying escalopes, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts	Steady frying	Turn halfway through cooking
7-8	**Heavy Frying**	Hash browns, loin steaks, steaks, Flädle (pancakes for garnishing soup)	5-15 mins. per pan	Turn halfway through cooking
9	**Boiling Searing Deep frying**	Boiling large quantities of water, cooking pasta, searing meat (goulash, pot roast), deep frying chips		

We recommend when boiling or searing foods using the highest heat setting at first and then letting foods requiring a longer cooking time finish cooking on the desired heat setting.

Overheated fats and oils can ignite quickly. If you are cooking foods in fat or oil (e.g. chips), remain nearby.

Baking

Oven function: Professional hot air or Conventional

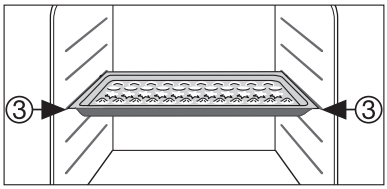
Baking tins

- For Conventional dark metal and non-stick tins are suitable.
- For Professional hot air bright metal tins are also suitable.

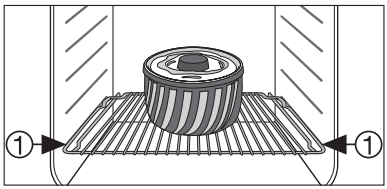
Oven levels

- Baking with Conventional is possible on one oven level.
- With Professional hot air you can bake on up to 3 baking trays at the same time:

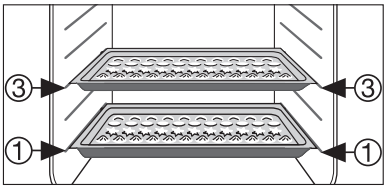
1 baking tray:
e.g. oven level 3



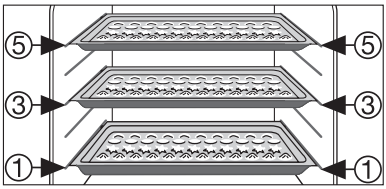
1 cake tin:
e.g. oven level 1



2 baking trays:
z. g., oven levels 1 and 3



3 baking trays:
oven levels 1, 3 and 5



General Instructions

- Insert the tray with the bevel at the front.
- With Conventional or Professional hot air you can also bake with two tins next to one another on the oven shelf at the same time. This does not significantly increase baking time.

When frozen foods are used the trays inserted may distort during cooking. This is due to the large difference in temperature between the freezing temperature and the temperature in the oven. Once the trays have cooled the distortion will disappear again.

How to use the Baking Tables

The tables give the required temperature settings, baking times and oven shelf levels for a selection of typical dishes.

- Temperatures and baking times are for guidance only, as these will depend on the consistency of pastry, dough or mixture, the amount and the type of baking tin.
- We recommend using the lower temperature the first time and then if necessary, for example, if a deeper browning is required, or baking time is too long, selecting a higher temperature.
- If you cannot find the settings for a particular recipe, look for the one that is most similar.
- If baking cakes on baking trays or in tins on more than one level, baking time may be extended by 10-15 minutes.
- Moist recipes (for example, pizzas, fruit flans, etc.) are baked on one level.
- Cakes and pastries at different heights may brown at an uneven rate at first. If this occurs, **please do not change the temperature setting**. Different rates of browning even out as baking progresses.

With longer baking times, the oven can be switched off about 10 minutes before the end of baking time, to make use of the residual heat.
Unless otherwise stated, the values given in the tables assume that cooking is started with the oven cold.

Baking table

Baking on one oven level

Type of baking	Oven function	Oven level	Temperature °C	Time Hr: Mins.
Baking in tins				
Ring cake or brioche	Professional hot air	1	150-160	0:50-1:10
Madeira cake/fruit cakes	Professional hot air	1	140-160	1:10-1:30
Sponge cake	Professional hot air	1	140	0:25-0:40
Sponge cake	Conventional	2	160	0:25-0:40
Flan base - short pastry	Professional hot air	3	170-180[1)]	0:10-0:25
Flan base - sponge mixture	Professional hot air	3	150-170	0:20-0:25
Apple pie	Conventional	1	170-190	0:50-1:00
Apple pie (2 tins Ø20 cm, diagonally off set)	Professional hot air	1	160	1:10-1:30
Apple pie (2 tins Ø20 cm, diagonally off set)	Conventional	1	180	1:10-1:30
Savoury flan (e. g, quiche lorraine)	Professional hot air	1	160-180	0:30-1:10
Cheesecake	Conventional	1	170-190	1:00-1:30
Cakes/pastries/breads on baking trays				
Plaited bread/bread crown	Conventional	3	170-190	0:30-0:40
Christmas stollen	Conventional	3	160-180[1)]	0:40-1:00
Bread (rye bread) -first of all -then	Conventional	2	 230[1)] 160-180	 0:25 0:30-1:00
Cream puffs/eclairs	Conventional	3	160-170[1)]	0:15-0:30
Swiss roll	Conventional	3	180-200[1)]	0:10-0:20
Cake with crumble topping (dry)	Professional hot air	3	150-160	0:20-0:40
Buttered almond cake/ sugar cakes	Conventional	3	190-210[1)]	0:15-0:30

Type of baking	Oven function	Oven level	Temperature °C	Time Hr: Mins.
Fruit flans (made with yeast dough/ sponge mixture)[2]	Professional hot air	3	150	0:35-0:50
Fruit flans (made with yeast dough/ sponge mixture)[2]	Conventional	3	170	0:35-0:50
Fruit flans made with short pastry	Professional hot air	3	160-170	0:40-1:20
Yeast cakes with delicate toppings (e. g, quark, cream, custard)	Conventional	3	160-180[1]	0:40-1:20
Pizza (with a lot of topping)[2]	Professional hot air	1	180-200[1]	0:30-1:00
Pizza (thin crust)	Professional hot air	1	200-220[1]	0:10-0:25
Unleavened bread	Professional hot air	1	200-220	0:08-0:15
Tarts (CH)	Professional hot air	1	180-200	0:35-0:50
Biscuits				
Short pastry biscuits	Professional hot air	3	150-160	0:06-0:20
Viennese whirls	Professional hot air	3	140	0:20-0:30
Viennese whirls	Conventional	3	160[1]	0:20-0:30
Biscuits made with sponge mixture	Professional hot air	3	150-160	0:15-0:20
Pastries made with egg white, meringues	Professional hot air	3	80-100	2:00-2:30
Macaroons	Professional hot air	3	100-120	0:30-0:60
Biscuits made with yeast dough	Professional hot air	3	150-160	0:20-0:40
Puff pastries	Professional hot air	3	170-180[1]	0:20-0:30
Rolls	Professional hot air	3	160[1]	0:20-0:35
Rolls	Conventional	3	180[1]	0:20-0:35

Type of baking	Oven function	Oven level	Temperature °C	Time Hr: Mins.
Small cakes (20 per tray)	Professional hot air	3	140[1)]	0:20-0:30
Small cakes (20 per tray)	Conventional	3	170[1)]	0:20-0:30

1) Pre-heat the oven
2) Use the drip tray or roasting tray

Baking on more than one oven level

Type of baking	Professional hot air	Professional hot air	Temperature in °C	Time Hours: Mins.
	Shelf positions from bottom			
	2 levels	3 levels		
Cakes/pastries/breads on baking trays				
Cream puffs/Eclairs	1 / 4	---	160-180[1)]	0:35-0:60
Dry streusel cake	1 / 3	---	140-160	0:30-0:60
Biscuits/small cakes/pastries/rolls				
Short pastry biscuits	1 / 3	1 / 3 / 5	150-160	0:15-0:35
Viennese whirls	1 / 3	1 / 3 / 5	140	0:20-0:60
Biscuits made with sponge mixture	1 / 3	---	160-170	0:25-0:40
Biscuits made with egg white, meringues	1 / 3	---	80-100	2:10-2:50
Macaroons	1 / 3	---	100-120	0:40-1:20
Biscuits made with yeast dough	1 / 3	---	160-170	0:30-0:60
Puff pastries	1 / 3	---	170-180[1)]	0:30-0:50
Rolls	1 / 4	---	160	0:30-0:55
Small cakes (20 per tray)	1 / 4	---	140[1)]	0:25-0:40

1) Pre-heat the oven

Tips on Baking

Baking results	Possible cause	Remedy
The cake is not browned enough underneath	Wrong oven level	Place cake lower
The cake sinks (becomes soggy, lumpy, streaky)	Oven temperature too high	Use a slightly lower setting
	Baking time too short	Set a longer baking time **Baking times cannot be reduced by setting higher temperatures**
	Too much liquid in the mixture	Use less liquid. Pay attention to mixing times, especially if using mixing machines
Cake is too dry	Oven temperature too low	Set oven temperature higher.
	Baking time too long	Set a shorter baking time
Cake browns unevenly	Oven temperature too high and baking time too short	Set a lower oven temperature and a longer baking time
	Mixture is unevenly distributed	Spread the mixture evenly on the baking tray
	Grease filter is inserted	Take out the grease filter
Cake does not cook in the baking time given	Temperature too low	Use a slightly higher oven setting
	Grease filter is inserted	Take out the grease filter

Table Al Gusto hot air

Type of baking	Shelf position	Temperature °C	Time Hr: Mins.
Pizza (thin crust)	1	180 - 200[1)]	20 - 30
Pizza (with a lot of topping)	1	180 - 200	20 - 30
Tarts	1	180 - 200	45 - 60
Spinach flan	1	160 -180	45 - 60
Quiche Lorraine	1	170 - 190	40 - 50
Quark flan, round	1	140 - 160	60 - 90
Quark flan on tray	1	140 - 160	50 - 60
Apple cake, covered	1	150 - 170	50 - 70
Vegetable pie	1	160 - 180	50 - 60
Unleavened bread	1	250 - 270[1)]	10 - 20
Puff pastry flan	1	160 - 180[1)]	40 - 50
Flammekuchen (Pizza-like dish from Alsace)	1	250 - 270[1)]	12 - 20
Piroggen (Russian version of calzone)	1	180 - 200[1)]	15 - 25

1) Pre-heat the oven

Table for Bakes and Gratins

Dish	Oven function	Shelf position	Tempera-ture °C	Time Hours mins.
Pasta bake	Conventional	1	180-200	0:45-1:00
Lasagne	Conventional	1	180-200	0:25-0:40
Vegetables au gratin[1)]	Rotitherm	1	160-170	0:15-0:30
Baguettes topped with melted cheese[1)]	Rotitherm	1	160-170	0:15-0:30
Sweet bakes	Conventional	1	180-200	0:40-0:60
Fish bakes	Conventional	1	180-200	0:30-1:00
Stuffed vegetables	Rotitherm	1	160-170	0:30-1:00

1) Pre-heat the oven

Frozen Ready Meals Table

Food to be cooked	Oven function		Shelf position	Temperature °C	Time
Frozen pizza		Conventional	3	as per manufacturer's instructions	as per manufacturer's instructions
Chips[1)] (300-600 g)		Rotitherm	3	200-220	15-25 mins.
Baguettes		Conventional	3	as per manufacturer's instructions	as per manufacturer's instructions
Fruit flans		Conventional	3	as per manufacturer's instructions	as per manufacturer's instructions

1) Comments: Turn chips 2 or 3 times during cooking

Roasting

Oven function: Conventional or Rotitherm

Insert the grease filter when roasting!

Roasting dishes

- Any heat-resistant ovenware is suitable to use for roasting (please read the manufacturer's instructions).
- Large roasting joints can be roasted **directly in the roasting tray or on the oven shelf with the roasting tray placed below it.**
- For all lean meats, we recommend **roasting these in a roasting tin with a lid.** This will keep the meat more succulent.
- All types of meat, that can be browned or have crackling, can be roasted in the **roasting tin without the lid**.

Tips on using the roasting chart

The information given in the following table is for guidance only.

- We recommend cooking meat and fish **weighing 1 kg and above in the oven**.
- To prevent escaping meat juices or fat from burning on to the pan, we recommend placing some liquid in the roasting pan.
- If required, turn the roast (after 1/2 - 2/3 of the cooking time).
- Baste large roasts and poultry with their juices several times during roasting. This will give better roasting results.
- You can switch the oven off about 10 minutes before the end of the roasting time, in order to utilise the residual heat.

Roasting table

Type of meat	Quantity	Ovenfunction	Shelf position	Temperature °C	Time Hours mins.
Beef					
Pot roast	1-1.5 kg	Conventional	1	200-250	2:00-2:30
Roast beef or fillet					per cm. of thickness
- rare	per cm. of thickness	Rotitherm	1	190-200[1)]	0:05-0:06
- medium	per cm. of thickness	Rotitherm	1	180-190	0:06-0:08
- well done	per cm. of thickness	Rotitherm	1	170-180	0:08-0:10
Pork					
Shoulder, neck, ham joint	1-1.5 kg	Rotitherm	1	160-180	1:30-2:00
Chop, spare rib	1-1.5 kg	Rotitherm	1	170-180	1:00-1:30
Meat loaf	750 g-1 kg	Rotitherm	1	160-170	0:45-1:00
Porkknuckle (precooked)	750 g-1 kg	Rotitherm	1	150-170	1:30-2:00
Veal					
Roast veal	1 kg	Rotitherm	1	160-180	1:30-2:00
Knuckle of veal	1.5-2 kg	Rotitherm	1	160-180	2:00-2:30
Lamb					
Leg of lamb, roast lamb	1-1.5 kg	Rotitherm	1	150-170	1:15-2:00
Saddle of lamb	1-1.5 kg	Rotitherm	1	160-180	1:00-1:30
Game					
Saddle of hare, leg of hare	up to 1 kg	Conventional	3	220-250[1)]	0:25-0:40
Saddle of venison	1.5-2 kg	Conventional	1	210-220	1:15-1:45
Haunch of venison	1.5-2 kg	Conventional	1	200-210	1:30-2:15

Type of meat	Quantity	Ovenfunction		Shelf position	Temper-ature °C	Time Hours mins.
Poultry						
Poultry portions	200-250 g each		Rotitherm	3	200-220	0:35-0:50
Half chicken	400-500 g each		Rotitherm	3	190-210	0:35-0:50
Chicken, poulard	1-1.5 kg		Rotitherm	1	190-210	0:45-1:15
Duck	1.5-2 kg		Rotitherm	1	180-200	1:15-1:45
Goose	3.5-5 kg		Rotitherm	1	160-180	2:30-3:30
Turkey	2.5-3.5 kg		Rotitherm	1	160-180	1:45-2:30
	4-6 kg		Rotitherm	1	140-160	2:30-4:00
Fish (steamed)						
Whole fish	1-1.5 kg		Conven-tional	2 / 3	210-220	0:45-1:15

1) Pre-heat the oven

Low temperature cooking

Oven function: Low temperature cooking .

With the Low temperature cooking oven function, meat becomes beautifully tender and remains particularly succulent.

We recommend Low temperature cooking for lean, tender pieces of meat and fish.

Low temperature cooking is not suitable for e.g. pot roast or fatty roast pork.

The oven heats up to the selected or pre-set temperature. When this temperature is reached, an audible signal sounds. Then the oven switches automatically to a lower temperature to continue the cooking.

We recommend 120°C for smaller pieces of meat, e.g. steaks.

150°C is recommended for bigger pieces of meat, e. g. beef fillet.

Important: Insert the grease filter when roasting.

With the oven function Low temperature cooking always cook dishes uncovered **without a lid.**

4. Sear the meat in a pan over a very high heat.
5. Place it in a roasting dish or directly on the shelf with a tray underneath to catch the fat.
6. Place in the oven. Select oven function Low temperature cooking , change the temperature if necessary and cook until done (see table).

The oven function **Low temperature cooking cannot be used together with the clock functions Cook time and End time .**

Table Low temperature cooking

Food to be cooked	Weight g	Setting	Shelf position	Total time mins.
Roast beef	1000-1500	150°C	2	90-110
Fillet of beef	1000-1500	150°C	2	90-110
Roast veal	1000-1500	150°C	2	100-120
Steaks	200 - 300	120°C	2	20-30
(Brown in a frying pan before cooking)				

Meat probe Table

Food to be Cooked	Meat Core Temperature
Beef	
Rib steak or fillet steak rare medium well done	45 - 50 °C 60 - 65 °C 75 - 80 °C
Pork	
Shoulder of pork, ham joint, neck	80 - 82 °C
Chop (saddle), smoked pork loin	75 - 80 °C
Meat loaf	75 - 80 °C
Veal	
Roast veal	75 - 80 °C
Knuckle of veal	85 - 90 °C
Mutton / lamb	
Leg of mutton	80 - 85 °C
Saddle of mutton	80 - 85 °C
Roast lamb, leg of lamb	75 - 80 °C
Game	
Saddle of hare	70 - 75 °C
Leg of hare	70 - 75 °C
Whole hare	70 - 75 °C
Saddle of venison	70 - 75 °C
Leg of venison	70 - 75 °C

Grill Sizes

Oven function: Grill or Dual grill with maximum temperature setting

Important: Always grill with the oven door closed.

The empty oven should **always be pre-heated with the grill functions for 5 minutes**.

- For grilling, use both the oven shelf and the roasting tray together.
- The grilling times are guidelines.
- Grilling is particularly suitable for flat pieces of meat or fish.

Grilling table

Food to be grilled	Oven level	Grilling time	
		1. Side	2. Side
Burgers	4	8-10 mins.	6-8 mins.
Pork fillet	4	10-12 mins.	6-10 mins.
Sausages	4	8-10 mins.	6-8 mins.
Filet steaks, veal steaks	4	6-7 mins.	5-6 mins.
Filet of beef, roast beef (approx. 1 kg)	3	10-12 mins.	10-12 mins.
Toast[1)]	3	2-3 mins.	2-3 mins.
Toast with topping	3	6-8 mins.	---

1) Use the grill without the roasting tray

Defrosting

Oven function: Defrost (no temperature setting)

- Unwrap the food and place it on a plate on the oven shelf.
- Do not cover with a plate or bowl, as these can substantially lengthen the defrosting time.
- For defrosting, place the shelf in the **1st oven level from the bottom**.

Defrosting table

Dish	Defrosting time mins.	Further defrosting time (mins.)	Comments
Chicken, 1000 g	100-140	20-30	Place the chicken on an upturned saucer placed on a large plate Turn halfway through
Meat, 1000 g	100-140	20-30	Turn halfway through
Meat, 500 g	90-120	20-30	Turn halfway through
Trout, 150g	25-35	10-15	---
Strawberries, 300g	30-40	10-20	---
Butter, 250g	30-40	10-15	---
Cream, 2 x 200g	80-100	10-15	Cream can also be whipped when still slightly frozen in places
Gateau, 1400g	60	60	---

Making Preserves

Oven function: Bottom heat ⎁

- For preserving, use only commercially available preserve jars of the same size.
- **Jars with twist-off or bayonet type lids and metal tins are not suitable**.
- When making preserves, the **first shelf position from the bottom** is the one most used.
- Use the shelf for making preserves. There is enough room on this for up to six 1-litre preserving jars.
- The jars should all be filled to the same level and clamped shut.
- Place the jars on the baking tray in such a way that they are not touching each other.
- Pour approx. 1/2 litre of water into the baking tray so that sufficient moisture is produced in the oven.
- As soon as the liquid starts to pearl in the first jars (after about 35-60 minutes with 1 litre jars), switch the oven off or reduce the temperature to 100°C (see table).

Preserves table

The times and temperatures for making preserves are for guidance only.

Preserve	Temperature in °C	Cooking time until simmering in mins.	Continue to cook at 100 °C in mins.
Soft fruit			
Strawberries, blueberries, raspberries, ripe gooseberries	160-170	35-45	---
Unripe gooseberries	160-170	35-45	10-15
Stone fruit			
Pears, quinces, plums	160-170	35-45	10-15
Vegetables			
Carrots[1)]	160-170	50-60	5-10
Mushrooms[1)]	160-170	40-60	10-15
Cucumbers	160-170	50-60	---
Mixed pickles	160-170	50-60	15
Kohlrabi, peas, asparagus	160-170	50-60	15-20
Beans	160-170	50-60	---

1) Leave standing in oven when switched off

Cleaning and Care

Warning: For cleaning, the appliance must be switched off and cooled down.

Warning: For safety reasons, **do not** clean the appliance with steam jet or high-pressure cleaning equipment.

Attention: Do not use any scouring agents, sharp cleaning tools or scourers.

Outside of the appliance

- Wipe the front of the appliance with a soft cloth and warm water and washing up liquid.
- For metal fronts, use normal commercially available cleaning agents.

Oven Interior

Caution: The oven must be switched off (i.e. no oven functions are to be selected) and cold before cleaning.

Clean the applicance after each use. This is the easiest way to remove spills and prevent them from being burned on.

1. The oven light switches on automatically when the oven door is opened.
2. Every time the oven has been used, wipe it out with water and washing-up liquid, then dry it. Do not use abrasive substances.

Remove stubborn marks with special oven cleaners.

Important: Always follow the manufacturer's instructions when using oven spray.

Accessories

Wash all slide-in units (shelf unit, baking tray, shelf support rails etc.) after each use and dry well. Soak briefly to make them easier to clean.

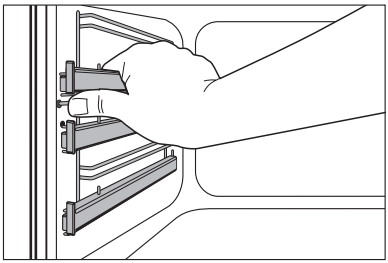
Fat Filter

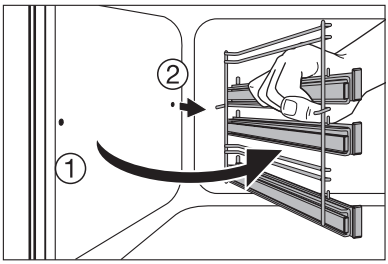
1. Clean the fat filter in hot water and washing up liquid or in the dishwasher.
2. Badly burned on soiling can be removed by boiling the filter in a little water to which 2-3 tablespoonsful of dishwasher cleaner has been added.

Oven Shelf Runner

The shelf support rails on the left and right hand sides of the oven can be removed for cleaning the side walls.

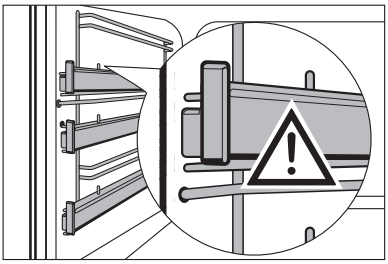
Removing the shelf support rails
First pull the front of the rail away from the oven wall and then unhitch at the back.





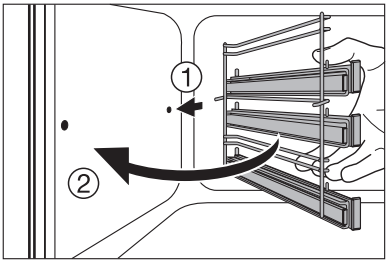
Fitting the shelf support rails

⚠ When inserting the rails, make sure that the retaining pins on the telescopic runners are pointing to the front.



To install, first reattach the rails at the back, then put them into position at the front and press them into place.

⚠ **Important**: On no account grease telescopic runners.



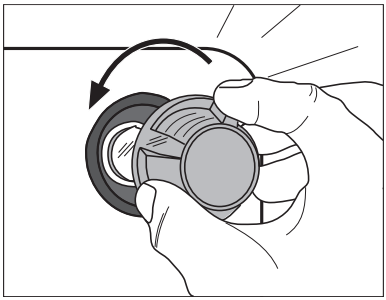
Oven Lighting

Warning: There is a danger of electric shock! Prior to changing the oven light bulb:
– Switch off the oven!
– Remove the fuses in the fuse box or switch off the circuit breaker.

Place a cloth on the oven floor to protect the oven light and glass cover.

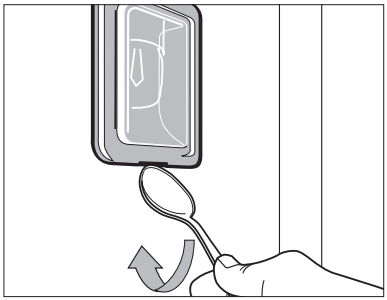
Replacing the oven light bulb/ cleaning the glass cover

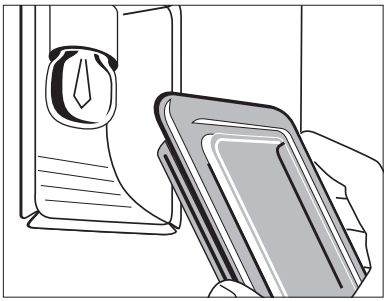
1. Remove the glass cover by turning it anti-clockwise and then clean it.
2. If necessary:
   Replace bulb with a 40 watt, 230 V, 300 °C heat-resistant oven light bulb.
3. Refit the glass cover.



Changing side oven light/Cleaning glass cover

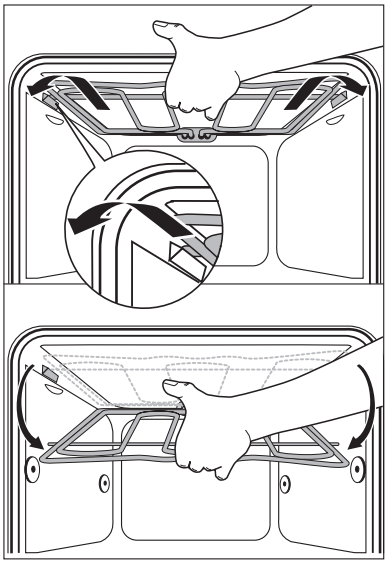
1. Remove the left shelf support rail.
2. Remove the glass cover with the aid of a narrow, blunt implement (e.g., teaspoon) and clean it.
3. If necessary:
   replace bulb with a 25 watt, 230 V, 300 °C heat-resistant, oven light bulb.
4. Refit the glass cover.
5. Insert the shelf support rail.





Oven Ceiling

The upper heating element can be folded down to make it easier to clean the oven ceiling.



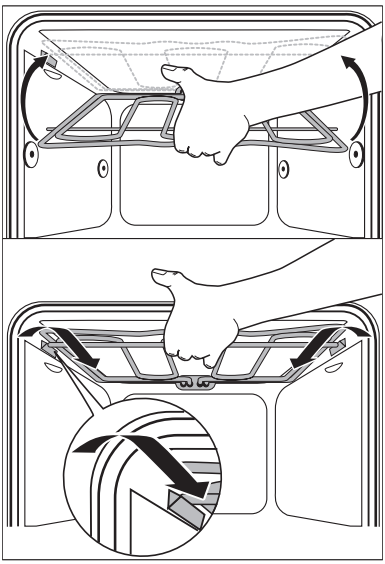
Folding down the heating element

⚠ **Warning:** Only fold down the heating element when the oven is switched off and there is no risk of being burnt!

1. Remove the side shelf support rails.
2. Grip the heating element at the front and pull it forwards and out over the support lug on the inner wall of the oven.
3. The heating element will now fold down.

⚠ **Caution:** Do not use force to press the heating element down! The heating element might break.

Cleaning the oven ceiling



Repositioning the heating element

1. Move the heating element back up towards the oven ceiling.
2. Pull the heating element forwards against the spring pressure and guide it over the oven support lug.
3. Settle it onto the support.
4. Insert shelf support rail.

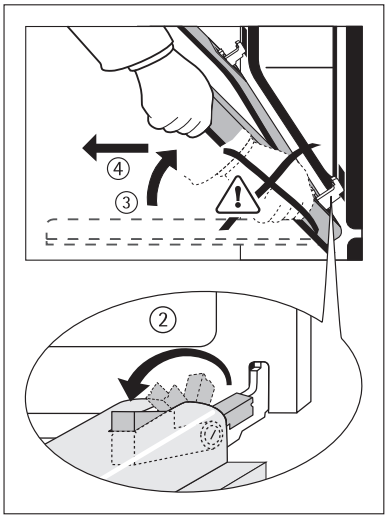
⚠ **Important:** The heating element must be positioned correctly and securely on both sides above the support lug on the inner wall of the oven.

Oven Door

The door of your appliance may be removed for cleaning.

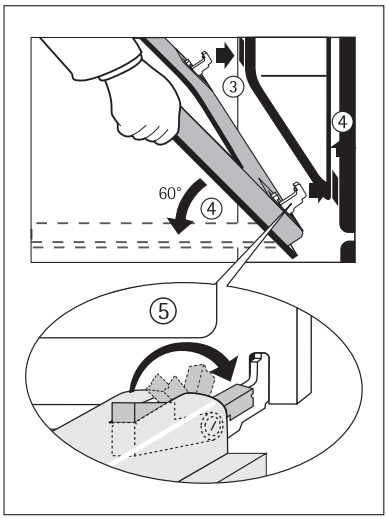
Removing the oven door

1. Open the oven door completely.
2. **Completely** fold back the **clamping levers** on both door hinges.
3. Grip the oven door with both hands and close it about 3/4 **going past the point of resistance**.
4. Pull the door away from the oven (**Caution**: the door is heavy!)
5. Place the door, outer surface downwards, on a soft, flat surface, (for example on a blanket) to avoid scratches.



Hanging the oven door

1. From the side of the door on which the handle is positioned, take hold of the sides of the door with both hands.
2. Hold the door at an angle of approx. 60°.
3. Insert the door hinges as far as possible into the two slots on the right and left at the bottom of the oven **at the same time**.
4. Lift the door up until resistance is met and then open it fully.
5. Fold the clamping levers on both door hinges back into their original position.
6. Close the oven door



Oven door glass

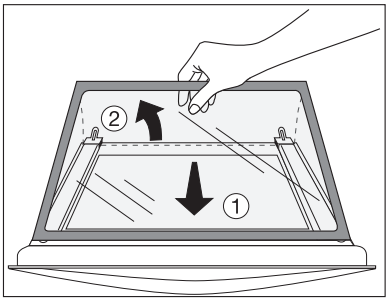
The oven door is fitted with four sheets of glass set next to one another. The inner sheets can be removed for cleaning.

⚠ **Caution:** The following steps are to be performed only when the oven door has been removed. If the glass is removed while the door is attached, the leighter weight may cause it to spring up and cause injury.

⚠ **Important!** Rough handling of the glass, especially at the edges of the front plate, may cause it to break.

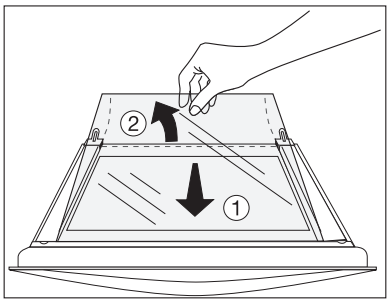
Removing the upper-most glass plate

1. Detach the door and, with the handle downwards, lower it onto a soft, even surface.
2. Grasp the upper plate of glass by its lower edge and push it against the pressure spring and towards the oven door handle until it comes free (①).
3. Hold the plate **gently** underneath and slide it out (②).



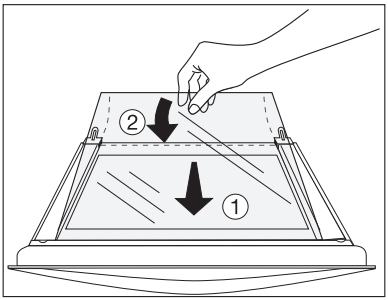
Removing the centre glass plates

1. Grasp the centre plates of glass by their lower edges one after another and push them towards the over door handle until they come free (①).
2. Hold the plates gently underneath and slide them out (②).



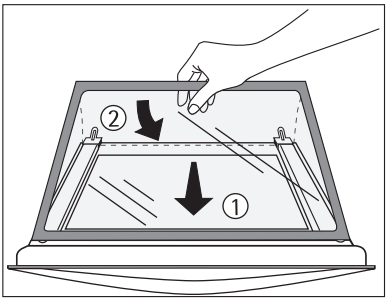
Clean the door glass

Replacing the centre glass plates



1. From above, insert the centre plates obliquely into the retaining frame at the handle, one after another (①).
2. Lower the centre plates down and push them towards the lower edge of the door as far under the retaining frame as they will go (②).

Replacing the upper glass plate



1. From above, insert the upper-most plate obliquely into the retaining frame at the handle (①).
2. Lower the plate. Place the glass against the pressure spring at the handle, and in front of the retaining frame at the lower edge of the door. Push it **into the frame** (②)**.**
   The glass plates must be firmly attached.

Re-attach the door to the oven

What to do if ...

Problem	Possible cause	Remedy
The cooking zones are not functioning	Consult the operating instructions for the built-in cooking surface	
The oven does not heat up	The oven has not been switched on	Switch the oven on
	The clock has not been set	Set the current time on the clock
	The required settings have not been set	Check the settings
	Oven safety cut-out has been triggered	See Oven Safety Cut-out
	The house wiring fuse (in the fuse box) has tripped	Check fuse. If the fuses trip several times, please call a qualified electrician
The oven lighting is not operating	The oven light bulb is faulty	Replace oven bulb
The oven is not heating up. Time is lit.	Demo mode is on.	Keep Selection button pressed for 2 seconds, then within 2 seconds press and hold Selection and — buttons for 2 seconds
F11 appears in the clock display	The meat probe has short circuited or the plug of the meat probe is not firmly in position in the socket	Insert the plug of the meat probe as far as it will go into the socket on the side wall of the oven
An error code not listed above appears in the time display	Fault in the electronics	Switch off the appliance via the house fuse or the safety switch in the fuse box and switch it on again. If displayed again, please contact the Customer Care Department

If you are unable to remedy the problem by following the above suggestions, please contact your dealer or the Customer Care Department.

Warning! Repairs to the appliance are only to be carried out by qualified service engineers. Considerable danger to the user may result from improper repairs.

If the appliance has been wrongly operated, the visit from the customer service technician or dealer may not take place free of charge, even during the warranty period.

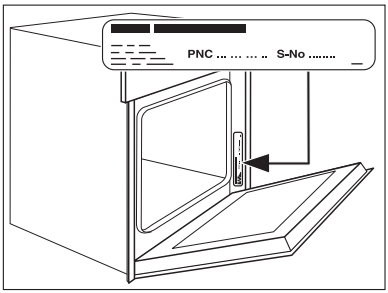
Advice on cookers with metal fronts:
Because of the cold surface at the front of the cooker, opening the oven door during (or just after) baking or roasting may cause the glass to steam up.

Service

In the event of technical faults, please first check whether you can remedy the problem yourself with the help of the operating instructions (section "What to do if...").

If you were not able to remedy the problem yourself, please contact the Customer Care Department or one of our service partners.

In order to be able to assist you quickly, we require the following information:



– Model description
– Product number (PNC)
– Serial number (S No.)
  (for numbers see rating plate)
– Type of fault
– Any error messages displayed by the appliance

So that you have the necessary reference numbers from your appliance at hand, we recommend that you write them in here:

Model description: .....

PNC: .....

S No: .....

***From the Electrolux Group**. The world's No.1 choice.*

The Electrolux Group is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, cookers, washing machines, vacuum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD 14 billion in more than 150 countries around the world.

AEG Hausgeräte GmbH
Postfach 1036
D-90327 Nürnberg

http://www.aeg.hausgeraete.de

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